



N25 Caviar «Selection Jan Hartwig»



Preparation Chawanmushi

Mix all of the ingredients and pass through a fine sieve. Place 2 tbsp of the mixture in a dish, cover with cling film and steam for approx. 30 mins. at 100°C in the combi-steamer.

Preparation rehydrated raisins

Place the raisins, rum and simple syrup in the whipper and set the pressure with the two capsules. Leave to plump up overnight. Squeeze the liquid out of the whipper the following morning and retain it. Keep the plumped-up raisins in the liquid.

Preparation mayonnaise made from Kyoto leek oil

Use the ingredients to make a mayonnaise and transfer to a squirt bottle.

Preparation leek vinaigrette

Mix

Rezept für 4

Ingredients Chawanmushi

1 egg
120 ml dashi
20 ml mirin
10 ml soy sauce

Ingredients rehydrated raisins

30 raisins
1 tbsp simple syrup
1 tsp Stroh 80 rum
2 Isi capsules
1 food whipper

Ingredients mayonnaise made from Kyoto leek oil

1 egg yolk
1 pinch of mustard
1 dash of light rice vinegar
Kyoto leek oil
salt

Ingredients leek vinaigrette

30 ml salty sushi vinegar
10 ml Kyoto leek oil

Other ingredients

15 g caviar per plate
roasted/halved Piemonte
hazelnuts
cornflowers
chive tips
chervil
Baby Clover Cress from
Koppert Cress

**Anrichten**

Arrange all of the ingredients on top of the chawanmushi and drizzle with the vinaigrette.